



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

Navtej Bradley LLC
Bradley Phillips 66
6011 W Bradley Rd
Milwaukee, WI

3/24/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

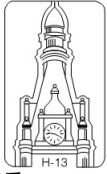
Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-302.11	Containers of raw shell eggs stored on top shelf of customer reach-in cooler, above ready to eat items. Move shell eggs to bottom shelf to prevent possible contamination. All food must be protected from cross-contamination.	3/7/2016
4-601.11	Clutter inside of warewash sinks and on drainboard. Keep all warewash sinks clear of clutter and cleaned and sanitized.	3/21/2016
5-205.11	Handwash sink had a piece of cardboard covering it and there were pallets of beverages stored around it. Clean handwash sink clean and clear of clutter and easily accessible.	3/7/2016

Good Practice Violation(s): 3

Total Violations: 3

Notes:



City of Milwaukee

Health Department

Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Reinspection 3/24/16

Move pallets that are blocking the hand wash sink.

Remove all items that are stored inside of ware wash sink and drain boards and then clean and sanitize sink compartments.

Move raw shell eggs to bottom shelf so it is not stored above any food items.

On 3/24/2016, I served these orders upon Navtej Bradley LLC by leaving this report with

Inspector Signature (Inspector ID:115)

Operator Signature